

FINE EVENING WRAPS

NEVER WERE COSTUMES OF SEASON MORE LOVELY.

Materials in Vogue Lend Themselves to the Creation of Perfect Garments—Brocades Have Especial Favor of Fashion.

The evening wraps of the season seem to be lovelier than they have ever been before.

The wonderful beauty of the new material is to a considerable extent responsible for these results. Such brocades as are offered this fall have never been achieved before. Both in texture and coloring these fabrics are truly marvelous.

The brocade coat is the most characteristic of the season's offerings in the line of evening wraps, but not all of the handsome garments are in this fabric. There are wonderful creations in plain velvets, plushes, satins and filmy stuffs with fur—almost invariably fur—trimming; and the prices of these are quite as high as those of the brocade coats.

Some very stunning evening coats are in brocades of velvet and metallic cloth, or in satin and metal brocades, which, as all the women who have priced them know, bring distressingly high prices.

Among the handsomest of these coat materials are gold, silver or other cloths, embossed in close designs on white or colored velvet. In combinations of white and gold or white and



silver, with trimmings of white fur, or sometimes dark fur, these materials make stunning if hardly practical coats.

Taupe velvet upon dull silver or gold makes a rich and practical evening coat, and one importer shows a remarkably handsome model in brocade of dull silver cloth and gray satin, the two blending so perfectly that one at first glance hardly realizes the contrast. Skunk trims the coat, and the lining is of an exquisite cyclamen pink, with dull silver lace facing the front.

One of the great French designers has used successfully a velvet which has a rather fine close black design on a gold ground. The lining is of gold-colored satin, and there is a trimming at neck and sleeves of black fur.

The shades of currant red and a host of beautiful soft yet glowing red and rose tones are much used for evening coat purposes, in brocade or plain velvet, plush, satin and cloths. The gray furs often trim these robes, toning down their brilliancy, but dark furs and white fox are effectively combined with them also. And, of course, in the reds, as in all the modish colors, there are scores of handsome models that show no fur, though the very smartest

VOILE AND BLUE CHIFFON

Effective Garment Formed by Combination of Materials That Suit Each Other.

A fine blue and white checked voile combined with dark blue chiffon is sketched here.



The sleeve and side portions are of chiffon, the former with narrow cuff of lace. The little vest and collar are of lace, and the collar is joined to the front of voile by straps of narrow blue velvet held by small buttons. There is a semi-detached panel of the voile which hangs at the back of the skirt; the sides and front are draped. The panel back and part of the front drapery as well as the

voile portion of the bodice are bordered with bias bands of the same.

Lingerie Shower.
A dear little girl bride who had such a happy preparation time for the great event, says one of her loveliest showers was the one at which all the gifts were bits of lingerie made by her dearest friends.

There were all the intimate bits of personal linen, the girls dividing the

evening coat this season is fur trimmed.

All of the rich gold colorings from light to dark, which are a striking feature of the season's rich stuffs, are pressed into service for the evening coat, and harmonizing as these tones do with almost any color, such a coat is perhaps as practical as anything in the warm colorings that one could choose.

The evening gowns of the season are lovely beyond description, and more of them are being shown than of any other type of model. Beautiful yellows are prominent among the evening tones, and there are lovely things in pinks. One of the models on the page today was of pink crepe de chine and pink chiffon. The latter formed the tunic and upper part of the bodice, while the lower part of the bodice was of soft, creamy shadow lace.

Another model shown is of a rather youthful type and would make a delightful dancing frock for the debutante.

The frock is of ivory white charmeuse, with chiffon tunic, supported at the lower edge with a soft reed. A garland of small pink roses forms the girdle, and others surround the tunic at the bottom. The pink bodice and sleeves are piped with pink satin.

MARY DEAN.

SECRET IS ALL IN SYSTEM

Even Very Busy Woman May Be Well Groomed if She Gives Thought to It.

There are women who have nothing to do the living day except keep themselves dainty. Part of the time they may spend at the manicures; part at the hairdressers, and the rest shopping for pretty finery wherewith to deck their faces and forms. But good grooming is another matter for the busy woman who must get in her shampoo, manicuring and massage at odd moments snatched from pressing duties. Even the few minutes demanded for the ordinary process of dressing and bathing must be hurried through with thoughts intent on occupations to come, and as for the stitch in time, the sewing on of shoe buttons, the polishing of boots, washing of gloves and such little services to the toilet which keeps a woman always dainty and well dressed, too often must these essential things be done in frantic haste at the last moment before starting forth on some imperative errand.

System, in the case of the hurried woman, is as valuable here as it is in every other labor. One evening should be set apart during the week for "catching up" with one's grooming. On that evening the hair may be shampooed and while it is drying the hands may be thoroughly massaged. While the water is being drawn for the nightly bath, white gloves and light embroidered silk evening gloves may be washed out in the hand basin and stretched over during frames. During the week everything that requires mending or darning will have been slipped into a capacious cretonne bag, and with the pile of mending at one's hand, the drying hair spread over one's shoulder and plenty of leisure the work of repairing odds and ends will go very quickly. Last of all, the various boots and slippers will have attention. Vaseline will be rubbed in to leather stiffened by wet; a whisk-broom will remove all dust around the soles and missing buttons will be firmly sewed on before the polishing is given.

What a joy to start the ensuing week with the hair fluffy and clean, the hands in perfect condition, and everything in one's wardrobe daintily ready for wear!

How to Keep Cider Sweet.

To the Editor:—The whites of ten eggs, one pint of mustard seed mixed well together; make a sack of thin white goods, put it all in the sack and then suspend in the barrel of cider. It will keep the cider from souring.—A. W. Madison, Wis.

work and the expense; there were dainty ribbons run in all the pieces and in the rose paper box containing the set were one dozen square lingerie sachets, edged with lace, a wee gilt safety pin in each for pinning inside the corsage. They were embroidered in the same forget-me-not pattern as the underclothes. These friends began their work as soon as the engagement was made public. A boudoir cap and pillow were also presented at the same time, of similar design and made over pink, the bride-elect's favorite color.

Boudoir Caps.

Fashions come and fashions go, but boudoir caps stay on. They get prettier every month, too. One model is now shown developed in net. There is a full net crown, with a little upstanding brim of net or tulle frilling, thickly pleated, and held straight up around the crown with a twist of pink or blue or violet or yellow ribbon. On one side over the ear is a rosette of ribbon with two long ends hanging from it. Each end is weighted down with a little ribbon ball, decorated with beads or gold or silver spangles.

Another attractive model is made all of lace, mounted on a wire frame.

Little Boy's Knickers.

When making linen knickerbockers for a little boy, work a buttonhole in the hem to run the elastic through and put a hook at one end of the elastic and an eye at the other, to fasten. It can then be taken out before laundering the garment, and will not only last longer, but will do for several pairs.

FOR THOSE FOND OF VEAL

Blanquette One of the Best Ways in Which the Meat Can Be Served.

Five or six pounds veal brisket, two onions, two carrots, one-fourth handful parsley, two tablespoons butter, one tablespoon flour, salt and pepper.

Cut the brisket in pieces about three inches long and one and one-half inches wide. Freshen them in cold water for one-quarter of an hour. Place them in a stew pan, cover with cold water, and when it begins to boil add two onions, two carrots sliced, parsley (tied with a thread), white pepper and salt.

Allow to cook one and one-half hours. When the veal is cooked melt in another sauce pan two tablespoons butter; mix it with one tablespoon flour. Add little by little and while stirring add enough of the stock in which the veal has been cooked to obtain quite a strong sauce. Place the cooked veal (but not the vegetables) in the second stew pan, boil the whole together and when ready to serve place the sauce pan on the corner of the range and pour in four eggs mixed with two tablespoons milk and serve with rice.

Wash a pound of cold rice in cold water several times till the water is clear. Cook it in boiling water till quite soft; the rice will be done when you can cut it easily with your finger nail, but before the grains are so soft as to mash between fingers. Let it drip, cool and dry again. Melt in a sauce pan one-quarter pound butter, add rice and some pepper and salt. Mix well, cover the sauce pan and bake in an oven for one-quarter of an hour.

KITCHEN WRINKLES

A piece of starch placed in the water will keep flowers fresh for quite a long period.

If a little saltpetre is sprinkled over the fire occasionally it will keep the chimney free from soot.

After washing cut-glass articles let them dry and afterwards rub them carefully with prepared chalk, with a soft brush.

Potatoes are more nutritious if boiled in their skins, after being rubbed clean; they can be skinned before taking to table.

After using a gas stove for baking leave the door open a little while to allow the heat to escape. This will prevent sweating and rusting.

The best way to keep a dustbin fresh and clean is to put hot ashes into it each time it has been emptied. It keeps it quite clean and free from all smells.

Celery or parsley rubbed on the hands after peeling onions will counteract the odor. Lemon, borax or ammonia is excellent for removing stains from the hands.

Brown stockings should never be ironed, but just passed through the mangle to smooth them out. A hot iron will spoil the color and give them an unpleasant yellow tint.

Fricassee Chicken.

Cut up a tender, fat hen into pieces for serving. Arrange back and legs on bottom of kettle and breast pieces on top, so they will not be overlooked. Cover with boiling water and bring to the boiling point, then add one tablespoonful salt and reduce the heat so that the water only simmers, until the chicken is perfectly tender (about an hour and a half, usually). Make a gravy by thickening one pint of the stock with three tablespoonfuls flour and two of butter, or chicken fat, rubbed together. Season to taste and just before serving pour in slowly the beaten yolks of two eggs and add two teaspoonfuls chopped parsley.

Tomatoes on Toast.

Here is rather a nice recipe in which to use tomatoes. One quart canned tomatoes, 1 medium size onion, ½ cup grated cheese, 1 dessert spoon sugar, butter size of a large walnut, 1-3 cup flour, thickening, salt and pepper to taste. Put tomatoes into a kettle, allow to simmer for 15 minutes, then grate in onion, cook five minutes, add sugar salt and pepper, then the cheese and thickening; lastly the butter. Having placed several slices of toast on a deep platter, pour mixture over same and serve at once.

About Real Lace.

Never wash real lace, as it is very bad for it and sometimes ruins it, but clean it in the following manner:

Put the lace between layers of tissue paper, well sprinkled with powdered magnesia, and place it between the leaves of a book, keeping a heavy weight on top of the book for three or four days.

Then shake the powder out, and the lace is perfectly clean and looks like new.

Jelly Hint.

When making jelly on a warm day, if it refuses to become cold and firm, place it in the mold and stand it in a basin of cold water to which has been added a handful each of salt and soda. This usually forces the jelly to set.

Cocoanut Cake.

One cup of butter, three of sugar, one of sweet milk, four and one-half cups of flour, four eggs with white beaten to a stiff froth, one teaspoon of soda, two of cream of tartar, one grated cocoanut.

When Boiling Cabbage.

When boiling cabbage, to prevent the unpleasant smell that it always makes, you will find it very good to place a small piece of bread tied up in muslin in the saucepan.

VACATIONS ARE TOO BRIEF

Real Trouble Is Not Season of Year in Which They Are Taken But Their Length.

"About this time," an almanachist might remark, "look out for letters in the papers vaunting the superiority of autumnal vacations to those taken during the heats of summer." Whether he remarked it, or not, the onlooker would always find them, and, if a thoughtful person with much knowledge of human nature, he might proceed to propound the theory, or hypothesis that every such letter is written by somebody who, his vacation being past, wishes it wasn't.

Hence come, or at least very probably may come, these fervid eulogies of fall as the year's pleasant season—the season when, much more than in summer, life in the open has its rewards and joys. Of course, the eulogies of autumn are all true enough, but, just the same, when next summer arrives everybody who can, will quit the city for the sake of avoiding work when it seems hardest to do.

We think more of present woes than of future pleasures, and while we all know that the country is at its finest in autumn, we also all know that the city isn't bad then, either, while it is very distinctly so in summer.

The real trouble with vacations is their brevity. Six months, or nine, would be about the right length. Still better, perhaps, would be a vacation from idleness of two weeks in the year devoted to toil, done just to make the other fifty appreciable by contrast. Probably most of us would love our work if it didn't take more of our time than that.

Goldschmidt Wireless.

According to a writer in the engineering supplement of the London Times, the Goldschmidt high frequency generator has brought long-distance wireless telephony measurably nearer. With this generator it is a comparatively simple matter to control the oscillations by a microphone. The method is described as depending on the simultaneous use of two generators "running slightly out of step, or asynchronously, the microphone currents affecting the field excitation of one of them. Any slight boosting up of this field is just sufficient to bring the two into step, with the result that an instantaneous and large rise of current is generated for charging the aerial." It is also added that preparations are nearing completion for a demonstration of "automatic telegraph over a distance of some 4,000 miles between Hanover and Tuckerton."

The Rainbow.

We habitually think of the rain cloud only as dark and gray; not knowing that we owe to it perhaps the fairest, though not the most dazzling, of the hues of heaven. Often in our English mornings the rain clouds in the dawn form soft, level fields, which melt imperceptibly into the blue; or, when of less extent, gather into apparent bars, crossing the sheets of broader clouds above; and all these bathed throughout in an unspeakable light of pure rose color, and purple, and amber, and blue; not shining, but misty soft; the barred masses when seen nearer, composed of clusters or tresses of cloud, like floss silk, looking as if each knot were a little swath or sheaf of lighted rain.—John Ruskin.

Most Expensive Advertising.

Few persons appreciate the enormous cost of advertising a popular product before it obtains popularity. One of the most successful advertisers in the country, whose income reaches hundreds of thousands of dollars annually, told Leslie's Weekly that he wasted at least a quarter of a million dollars "before he learned the advertising game." He estimates that he spent this amount on circulars, gaudy lithographs, sign boards and street car advertising, out of which he received so little benefit, as far as he could trace it, that he regarded the expenditure as money pretty nearly wasted.

World's Richest Iron Mine.

The richest and probably the largest iron-ore mine in the world is located at Kiruna, Lapland, in latitude 68½ north, which is about the same as the northernmost boundary of Alaska. The climate is somewhat milder than in Alaska, and these mines are worked the year around.

About 1,600 men are employed, and the equipment is all of the most modern machinery obtainable. Machine tools for the repair shop, air compressors, and rock drills, and several of the largest steam and electric shovels are of American make.

For Safety at Sea.

Of all the suggestions made for the elimination of the dangers the Scientific American says the most notable and most obvious one is that of the English committee on boats and davits that the size of lifeboats shall be very greatly increased. The committee proposes a type that shall provide accommodation for no less than 250 passengers. They will be decked over throughout the greater part of their length, and they will be driven by gasoline engines of sufficient power to give them a fair speed.

Wide Circle.

"What progress is the plumber making in locating the leak in our gas pipe?" "Well, he's covering a good deal of ground," said the housewife. "He has inspected the adjacent poolroom thoroughly and now he is looking over the moon next door."

PUTTING UP THE PORK

SOME HINTS THAT MAY BE FOUND OF VALUE.

One Who Knows, Describes the Best Method of Pickling the Meat—That for Sausage Requires Different Arrangement.

After your pig is dressed and cut up let it stand for a day or two to get cool; then pack your salt pork in a clean barrel just as tight as possible, standing it edgewise and packing around the sides of barrel first and then fill in the center, placing plenty of coarse salt between each piece. Now another layer of pork and more salt, until all is used. We use a little water, as it will make its own pickle. Now for the hams, shoulders, cheeks, hocks, feet and any lean pieces. For every 20 pounds of meat add water enough to cover, one pound of brown sugar, one tablespoon saltpeter, one pound of rock salt. Cook the pickle and skim well and turn on the meat while hot. Ready for use in two weeks. Now take the belly strips and any lean pieces that you may have cut out from your salt pork and run them through your meat cutter for sausage meat, and to every pound of meat add one-fourth teaspoon sake, one heaping teaspoon salt and a small quantity of ginger. Mix well and turn in small cloth salt or sugar bags and press the mixture in hard. When you wish to use it, turn the bag back and slice it half an inch thick and fry. The sausage meat can be put in lard pails if you like and a little melted lard turned over to keep the air from it, and when you use it, make it in little cakes. The leaves are to be tried out for lard, also the gut fat, but don't try out the gut until you soak it over night to draw the blood out. The spare ribs, chimes, etc., can be frozen, or you can put them in the sweet pickle. We cut off a thick slice of ham, put it in a pan with another one over it, in the oven, and bake it half an hour, and it is much nicer than fried. We bought a large farm last fall and I have learned so much. The former owner's wife taught me all about putting down pork, making yeast and many other useful things.—Exchange.

Menu Savories.

As a dainty to serve with salads try crisp crackers. Split common crackers and spread lightly with butter, then bake in oven until a delicate brown.

Stale bread is always useful for bread sticks and croutons to serve with soup. Cut into slices half-inch thick. For the croutons cut into cubes, and for the bread sticks cut three-inch lengths. Spread before cutting with butter and toast a golden brown.

A delicious sour cream dressing for fruit salad is made with a cup of rich sour cream into which a half cup of melted butter is stirred gradually. This blended with a variety of cut fruit, such as pineapple, bananas and oranges, and nut meats or some dates, is most appetizing spread on crackers as a luncheon dish.

Mock Hare.

Take equal parts of minced beef and minced pork and to each pound of meat allow one egg, the rind of one lemon, one small teaspoon of minced parsley, one cup of fine bread crumbs and one small onion, finely chopped. Mix all the dry ingredients well together. Flavor with a teaspoon table sauce, pepper and salt and bind with the beaten egg. Make into a roll, stick little pieces of fat bacon on top, dust over with flour and bake in moderate oven one hour. Serve hot with the thickened gravy and red current jelly. Delicious.

How to Broil Steak.

To broil a steak wipe with a cloth wrung out of cold water; trim off superfluous fat. With some of the fat grease a wire broiler, place meat in broiler (having fat edge next to the handle), broil over a clear fire, turning every ten seconds of the first minute, thus preventing escape of juices. After the first minute turn occasionally until well cooked on both sides. Steak cut one inch thick will take five minutes if liked rare, six if well done. Remove to hot platter, spread with butter and sprinkle with salt.

Tomato Soup.

One quart can of tomatoes or equal amount of fresh tomatoes stewed together with four cloves, small piece of bay leaf, a few pieces of celery (or celery salt), salt and pepper to taste. Stew 20 minutes. While this is stewing fry a few pieces of onion in three tablespoons of butter for five minutes, then add two tablespoons of cornstarch to this, finally adding all to tomatoes. When thickened strain and serve with crackers. This is nice with beef broth added to tomatoes.

About New Tins.

Before using tins for cooking always fill them with cold water, adding a handful of salt, and allow them to stand several hours, then rinse well in clear, cold water. You will find this well worth the trouble, for nothing sticks to them.

Cauliflower Soup.

Wash and divide into sprigs a good sized cauliflower. Put them into a pint of boiling water and boil until tender. Pass through a sieve, then stir in a quart of milk. Season with pepper and salt and a piece of butter.

LONDON'S "PEA SOUP" FOG

Visitors to World's Metropolis Made Fun of It in Seventeenth Century.

London and Londoners have been the butt of many a good joke, but perhaps the oldest subject of the humorist is the London fog. The mist, which is commonly called "pea soup," dates back to the seventeenth century. There are records as far back as that which indicate that the city suffered even in those days from mists as intense as any of those of today.

In November, 1699, Lord Evelyn made a note in his diary to the effect that there was "so thick a mist and fog that people lost their way in the streets, it being so intense that no light of candle or torches yielded any direction. Robberies are committed between the very lights which are fixed between London and Kensington on both sides and while coaches and passengers were passing. It began about four in the afternoon and was gone by night. At the Thames they beat drums to direct the watermen to make the shore."

Visitors to London in those days, were in the habit of making fun of the fog just as the visitors of today. Condemara, Spanish ambassador in Queen Elizabeth's time, said to a friend who was returning to Spain: "My compliments to the sun, whom I have not seen since I came to England."

In Elizabeth's time the burning of coal was prohibited while parliament was in session. So dense were the fogs during the years 1813 and 1814 that when the Prince Regent tried to make his way to Hatfield, the home of Lord Salisbury, he could not find his way and was compelled to forego the trip and return to Carlton House, which he reached after a succession of accidents.

Killed When Giant Chimney Fell.

A giant chimney collapsed at Workington, Cumberland, England, a few days ago. More than 25 lives were lost. The disaster has no known parallel in the county. A street chimney, 180 feet high, at the local iron-works fell suddenly at a quarter to seven, three-quarters of an hour after the day's work had started. The base of the chimney looks now as if the top had been shaved off with a giant scythe, and a portion lies intact on the ground. The remainder of the chimney crashed through the roof of one of the workshops, where fish-plates for railway construction are made. The day shift of about 50 men had started work in the shop and many of them had miraculous escapes. The roof of the workshop was crushed like an eggshell. Great girders were twisted and bent, and the corrugated iron roof was buckled and in places swept off the building in jagged edged squares. The whole disaster happened in 60 seconds. Then hundreds of men from other mills started the work of rescue. Clouds of dust had risen from the scene of the disaster, and hung dark and heavy over the works, making the task of the rescuers more difficult.

Purity and Health.

The board of trade has given the Pure Food society the same official status already enjoyed by the societies for the prevention of cruelty to children and animals, and in future the purveyor of bad milk and the faker of jam may expect the same summary prosecution as the child beater and the brutal torturer of a donkey. As a matter of fact, none of the enemies of the people is more dangerous than the man who sells poison cunningly disguised as food. To ask for bread and to be given a stone is to be grievously disappointed. But no man endeavors to masticate a cobble stone in the belief that it is a penny roll. To ask for bread and to be given an ingenious substitute is far worse. The consequences are far more serious. Stunted growth, disease, and death are the toll of the adulterator. Herod as a baby killer was an amateur compared to the milk adulterator, and in many a poor street Rachel is weeping for her murdered children.—London Daily Express.

Not Used to Telling Truth.

A Baltimore lawyer tells of the plight of an Irishman summoned as a witness in a burglary trial in the city mentioned.

It was apparent from the start that the witness was much alarmed and rattled by his unsought and undesired prominence in this trial.

"Remember, Casey," said the judge presiding, "that you have sworn to tell the truth, the whole truth, and nothing but the truth." "Yis, your honor," stammered Casey, his eyes wavering from the judge to the jury and back again; "an' I'll do the best I can. But I hope ye gintlemin will be a trifle aisy on me at the shart, for I'm little used to that sort of thing, your honor-r."

New Form of Flytrap.

A new style of flytrap is made of Manila paper and stiff cotton fly-screen netting, and consists simply of an inner and outer cone. This trap is folded flat for shipment and is readily opened out for using. The trap is placed over any kind of bait, preferably molasses. When the fly has finished with the bait it naturally lights on the netting of the inner cone and crawls up through the aperture at the top into the upper cone, which is also of netting and from which there is no escape. The base and apex of the device are made of heavy Manila paper to give it stiffness. When enough flies have been caught the trap may be burned.